



*Prosciutto
Kilpatrick*

- NSW -
OYSTERS





PROSCIUTTO KILPATRICK

INGREDIENTS

- 1 doz Sydney Rock oysters
- 12 thin slices prosciutto
- 1/4 cup tomato sauce
- 1/2 tablespoon Worcestershire sauce
- 1/4 teaspoon Tabasco
- 1 tablespoon fresh parsley, finely chopped
- 150g rock salt for baking

METHOD

1. Preheat grill.
2. Place the shucked oysters on tray of coarse rock salt.
3. Combine tomato sauce, Worcestershire sauce, Tabasco and chopped parsley in a bowl and mix thoroughly.
4. Spoon half a tablespoon of sauce on each shucked oyster.
5. Cut prosciutto into thin strips and evenly divide onto each oyster.
6. Place the tray under the grill and cook for approx. 2 minutes or until the prosciutto colours and oysters are cooked.

OYSTER STORAGE

Unopened oysters:

- Unopened Sydney rock oysters should not be refrigerated, or stored in plastic, water or ice as this will kill them
- To store your unopened Sydney rock oysters, cover with a damp cloth and store at 10–15°C.

Opened oysters:

- If not eating straight away, cover and refrigerate between 2–5°C

Learn how to shuck your oysters like a pro



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